

1994

BIENVENIDOS A LA GAVIOTA!



Included in this Menu
are Traditional Latin
Dishes from Around the World
as well as the
Chef's Own Creations

CHEF MAX A. WISWELL

APERITIVO

Manzanilla (Fino), Hartley & Gibson	3.75
Amontillado, Valdespino	3.75

SPARKLING

Brut Classico, Codorniu, Spain	4.25
Brut Anna de Codorniu, Codorniu, Spain	24.00
Brut Royal Reserve, Philipponat, Champagne, France	36.00

BLANCO

Chenin Blanc, L'Ecole, Washington	3.75	18.00
Morgadio, Rias Baixas, Spain		28.00
Sauvignon Blanc, Caliterra, Chile		16.00
Fume Blanc, Hogue Cellars, Washington	3.75	17.00
Semillon, L'Ecole, Washington		22.00
Chardonnay Reserve, Carmen Vineyards, Chile	4.25	18.00
Chardonnay, Hess Select, California	4.25	18.00
Chardonnay Reserve, Bridgewood, Oregon		22.00

TINTO

Merlot, Carmen Vineyards, Chile	3.75	17.00
Merlot, Hyatt Vineyards, Washington		24.00
Pinot Noir, Knudsen Erath, Oregon		20.00
Pesquera, Ribera Del Duero, Spain		28.00
Rioja, Lorion, Spain	4.50	19.00
Cabernet Sauvignon Reserva, Errazuriz, Chile	4.50	22.00
Cabernet Sauvignon, Clos Du Val, Napa Valley		24.00
Cabernet Franc, Letrari, Italy		34.00

DIGESTIVO

Cream Sherry, Hartley & Gibson	3.75
Tawny Port, Presidential	4.00
Late-Bottled Vintage '75, Nieport	5.50



TAPAS

CEVICHE	5.95
<i>Red Snapper and Prawns Marinated in Lime Juice and Cilantro.</i>	
CAMARONES PUNTARENAS	6.50
<i>Chilled Prawns with Salsa Rosada.</i>	
PULPOS A LA VINAIGRETTE	5.95
<i>Chilled Octopus with Shallot-Cilantro Vinaigrette and Chiffonade of Lettuce.</i>	
CHAMPINONES CON TOMATE SECO	4.95
<i>Blanched Mushrooms and Sun-Dried Tomatoes Served Chilled with Garlic, Basil and Olive Oil.</i>	
ENSALADILLA	4.95
<i>Traditional Spanish Potato Salad.</i>	
PLATANO CON YUCA	5.95
<i>Plantains and Cassava Root Fried, Served Simply with Fresh Lemon.</i>	
FRIJOLES CON ARROZ	4.95
<i>Cuban Style Black Beans and Rice Sautéed with Coconut Milk.</i>	
PATATAS BRAVAS	4.95
<i>Fried Potatoes Served with Spicy Tomato Sauce.</i>	
CARNE DE RES CON LECHE DE COCO	6.95
<i>Sautéed Beef Tenderloin with Savory Sweet Pepper and Coconut Sauce.</i>	
PINCHITOS	5.95
<i>Grilled Skewers of Marinated Lamb with Roasted Garlic, Rosemary Demi-Glace</i>	
TORTILLA ESPAÑOLA	4.95
<i>Frittata of Potato, Onion and Garlic.</i>	
CAMARONES AL AJILLO	6.50
<i>Prawns Sautéed in Fragrant Garlic Wine Sauce.</i>	
MEJILLONES CON CREMA	5.95
<i>Steamed Mussels in Basil, Lemon Bechamel Sauce.</i>	



SOPAS SOUPS

ZARZUELA DE MARISCOS

5.95

A Mix of Seafood and Vegetables in a Light Saffron Broth.

SOPA DEL DIA

3.75

Chef's Selection for the Day.

ENSALADAS

SALADS

ENSALADA DE LA CASA

3.50

Fresh Tomatoes, Roast Peppers, Mushrooms and Mozzarella on a Bed of Leaf Lettuce.

ENSALADA CAPRESE

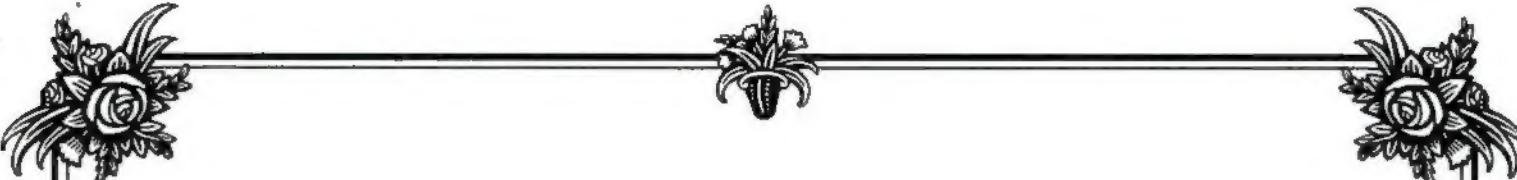
4.95

Tomatoes, Fresh Mozzarella and Basil Leaves with Radicchio and Endive.

ENSALADA TRIO

9.50

Bay Shrimp, Potato Salad and Fresh Seasonal Fruit. A Tropical Delight.



CARNES

MEAT

CHULETAS DE CORDERO 15.50

Grilled Lamb Chops with Roasted Garlic and Rosemary Demi-Glace.

T-BONE DE TERNERO 17.95

Veal T-Bone Steak Grilled and Finished with Shallot-Caper Browned Butter.

CARNE DE RES CON LECHE DE COCO 12.95
6 oz.

Sautéed Beef Tenderloin with a Savory Coconut and Bell Pepper Sauce. 17.50
10 oz.

CHURRAZCO ARGENTINO 15.95

12 oz. New York Steak Grilled Argentine Style. Dressed with Chimichurri Sauce.



POLLO POULTRY

GALLINA A LA NARANJA 13.95

Roasted Half Game Hen with Savory Orange Sauce.

POLLO HUEHUETENANGO 12.95

Sautéed Chicken Breast with Guatemalan Tomatillo and Cilantro Sauce.

POLLO EN MOLE 12.95

Grilled Chicken Breast with House Prepared Chile Chocolate Sauce.

POLLO CON CHAMPIÑONES 13.95

Sautéed Chicken Breast in Creamy Mushroom and Onion Sauce.



DEL MAR

SEAFOOD

GAMBAS A LA PIMIENTA

16.95

Sautéed Jumbo Shrimp in a Creamy Tomato and Sweet Pepper Sauce.

GAMBAS AL AJILLO

15.95

Jumbo Shrimp Sautéed in Fragrant Garlic Wine Sauce.

FRUTOS DEL MAR

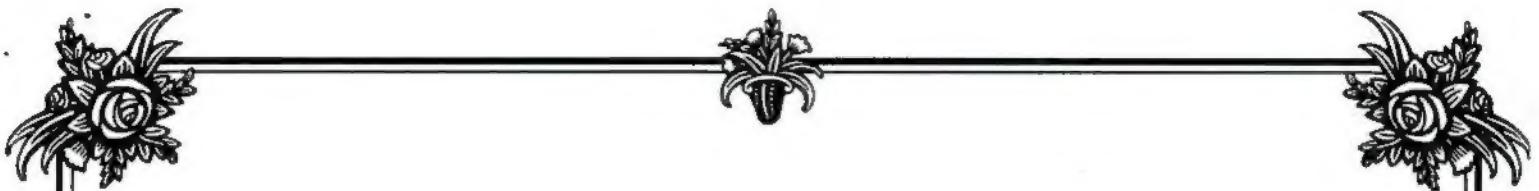
14.95

A Sauté of Fish, Jumbo Shrimp and Shellfish in a Creamy Orange Coconut Sauce.

PESCADO EN PAPRIKA

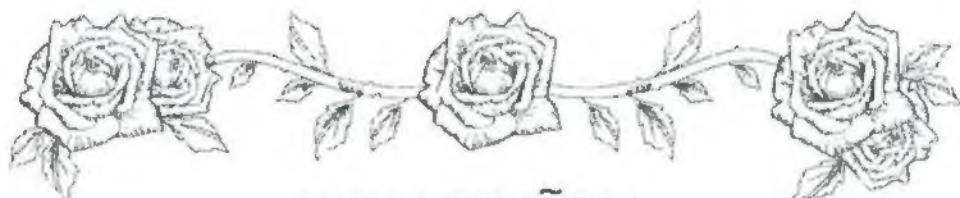
13.95

Monkfish Sautéed in Spicy Paprika White Wine Sauce.



ESPECIALIDAD DE LA CASA

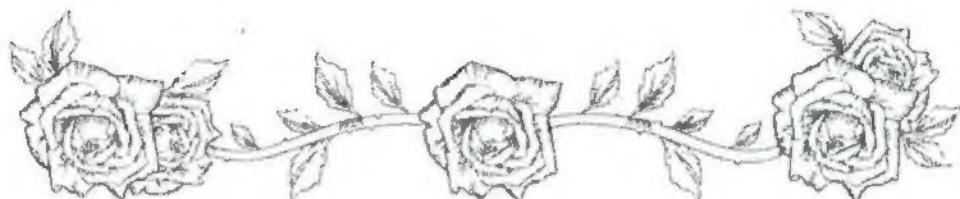
House Specialty



PAELLA ESPAÑOLA

From the Coast of Spain to your Own Table Comes this World Famous Dish~ A Delicious Mixture of Fresh Seafood, Flavorful Meats and Rice, Seasoned with Saffron, One of the Most Expensive Spices in the World. You Will Enjoy a Taste of the Real Spain.

15.95 per person





COCINA VEGETARIANA

VEGETARIAN

VERDURA PARRILLA

10.95

A Seasonal Selection of Grilled Fresh Vegetables with Roasted Garlic and Extra Virgin Olive Oil.

TORTA RUSTICA

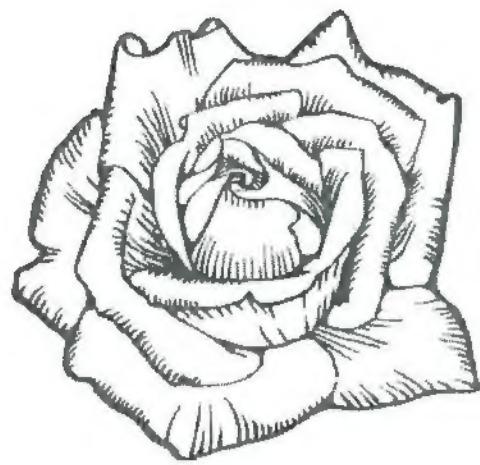
10.95

Fresh Seasonal Vegetables Layered with Parmesan Rice and Baked in Delicate Pastry Crust.

FRIJOLES CON ARROZ

9.95

Black Beans and Rice Seasoned with Coconut Milk and Garnished with Fresh Avocado and Tomato.



Thank You
For Your Visit
We Hope
You Enjoy
Your Evening.